



# MEAT SLICER

## INSTRUCTION MANUAL

Model: MCSFS200SV



THANK YOU FOR PURCHASING A MAGIC CHEF PRODUCT. PLEASE  
READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THE PRODUCT.

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# What You Need to Know About Safety Instructions

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution and care must be exercised when installing, maintaining, or operating appliance.

Always contact your dealer, distributor, service agent or manufacturer about problems or conditions you do not understand.

## Recognize Safety Symbols, Words, Labels

### **WARNING**

**WARNING**-Hazards or unsafe practices which **COULD** result in severe personal injury or death.

### **CAUTION**

**CAUTION**-Hazards or unsafe practices which **COULD** result in minor personal injury.

## **IMPORTANT SAFEGUARDS**

### **WARNING**

**SAVE THESE INSTRUCTIONS  
FOR HOUSEHOLD USE ONLY**

# IMPORTANT SAFEGUARDS

**WARNING: DAMAGE TO THE MOTOR. PLEASE REFER TO THE RATING LABEL FOR THE MAXIMUM CONTINUOUS USAGE TIME (10 MIN IS THE MAXIMUM USAGE TIME). DUTY CYCLE IS 10 MINUTES ON AND 30 MINUTES OFF.**

When using electrical appliances, basic precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USING.**
2. Check that your power supply corresponds with the appliance.
3. Do not leave the appliance unsupervised when in use.
4. Do not immerse the appliance in water or any other liquid for any reason.
5. Before cleaning, always unplug the appliance from the power supply.
6. This appliance is for household use only. Do not use outdoors.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not move the appliance by pulling the cord. Do not wind or bend the cord.
9. Make sure the appliance is set on a flat and level surface.
10. Only cut articles such as cheese, (boned) meat, and bread. Never cut frozen food.
11. Never cut food only by using your hands. Always use the slide and its food guide.

**CAUTION: DO NOT TOUCH THE BLADE.**

12. The blade of this appliance is extremely sharp, always be careful when cleaning the appliance.
13. Keep this appliance clean at all times.
14. Make sure the appliance is unplugged before disassembling or cleaning.
15. Avoid contacting moving parts.
16. Close supervision is necessary when any appliance is used by or near children.
17. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, electrical or mechanical adjustment.
18. Always attach plug to appliance and check that the control is OFF before plugging cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.
19. Do not place on or near a hot gas or electric burner or in a heated oven.

## Notes on the Cord Plug

This appliance has a polarized plug. To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only in one way. If the plug does not fit fully into an electrical outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

- A. A shorter power-supply cord (or detached power-supply cord) is provided to reduce the risk resulting from being entangled in or tripping over a longer cord.
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power-supply cords or extension cord is used:
  - 1. The marked electrical rating of the detachable power-supply cord or extension cord should be at least equal or great than the electrical rating of the appliance.
  - 2. If the appliance is a grounded type, the extension cord should be a grounding-type 3-wire cord.
  - 3. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

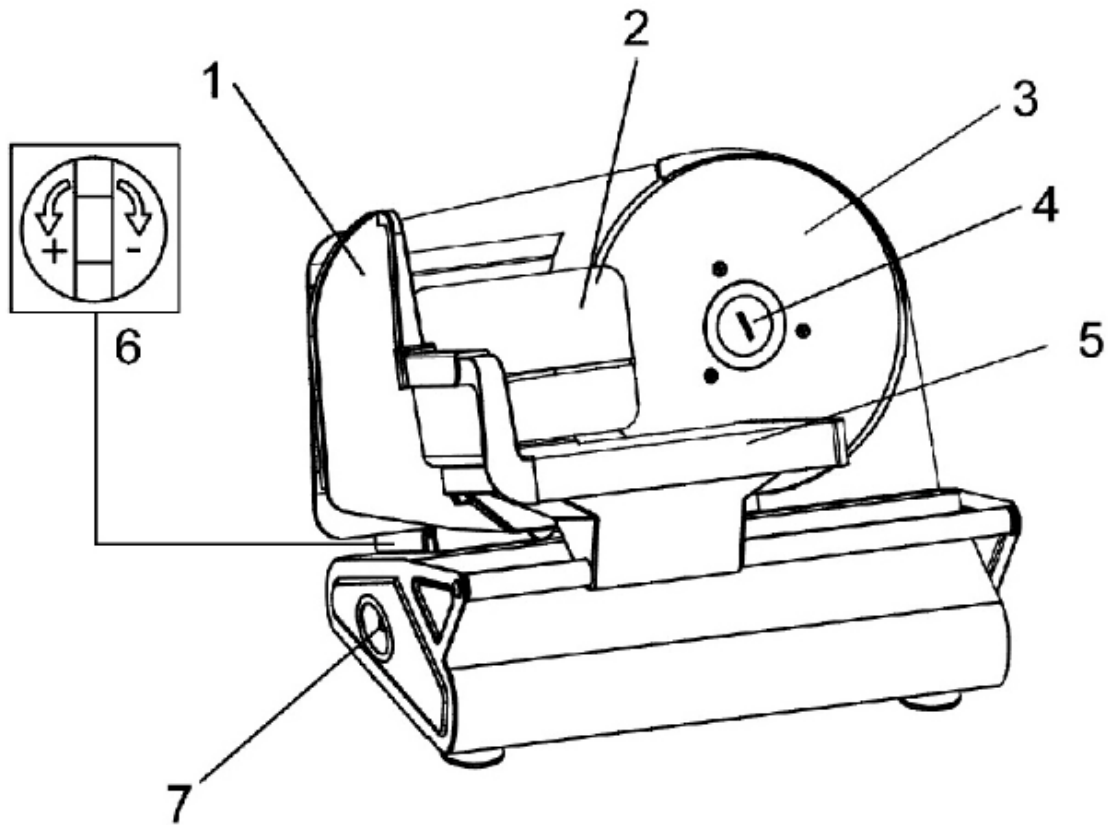
### **WARNING:**

To protect against electric shock, fire, and injury to person(s), do not immerse main cord, plug, or unit in water or any other liquid.

### **CAUTION:**

Do not use an extension cord with this appliance. If necessary, an extension cord must have compatible rating for power and voltage. Do not modify the plug and extension cord with this appliance; including 3 prong grounded plug.

# PARTS AND FEATURES



1. Thumb Guard
2. Pusher
3. Serrated Blade
4. Blade Locking Device
5. Platform
6. Slice Thickness Control
7. On/Off Switch

## SPECIFICATIONS:

- Voltage Rating: 120V 60 Hz
- Power Rating: 200 Watts
- Blade: 7.5 Inch Stainless Steel Serrated Blade

# BEFORE USE

This appliance is not for professional use. Failure to follow instructions carefully may damage the motor. Please refer to the rating label for the maximum continuous usage time (10 minutes is the maximum usage time). Duty cycle is 10 minutes on and 30 minutes off.

1. Carefully unpack the Meat Slicer and clean it as instructed in CARE AND MAINTENANCE.
2. Place the Meat Slicer on a stable and level surface for operation.
3. Make sure the Meat Slicer is in the OFF position.
4. Plug the power cord into an electrical outlet.

For safe use, this appliance is fitted with a thumb guard and pusher that will protect your hands. The platform allows you to make sliding motions along the blade for slicing food. Use the handle to make the slicing movement. Always use the pusher to hold the food in position when slicing.

# OPERATING INSTRUCTIONS

**CAUTION:** For safety, this appliance is fitted with the platform including thumb guard and pusher that will protect your hands.

**The platform allows you to make motions along the blade to cut the slices. Use the handle to move the blade. The pusher allows you to hold the food in position while keeping your hands away from the blade. Always use the pusher.**

1. Clean all parts of the appliance before its first use. The unit must be shut off and unplugged from the electrical outlet.
2. Make sure the appliance is steady and place the pusher on the platform.
3. After making sure that the unit is switched off, plug the cord in an electrical outlet.
4. Place a plate or a dish below the blade to collect the slices.
5. Free the platform from the blade and lay the food to be sliced on the stainless steel plate.
6. Using the pusher, push the food against the mobile side of the appliance and select the slicing thickness by turning the adjusting knob.
7. Switch the Meat Slicer on; the blade will rotate and the indicator light will turn on.
8. The use of the platform and the pusher will keep the pressure on the mobile side of the appliance. If it becomes difficult to slice the food, move backward and start the operation again by approaching the blade slowly.
9. To avoid food sticking to the appliance, you can moisten or oil the blade with a wet towel beforehand. **MAKE SURE THE UNIT IS TURNED OFF AND UNPLUGGED.**
10. Do not slice meat with bones, food with large seeds, rolled roast without removing: strings, wrappers (i.e. aluminum foil), frozen food, and hard inedible food parts.

# CARE AND MAINTENANCE

1. The switch must be in the OFF position and the appliance **MUST** be unplugged from the power supply before cleaning the appliance
2. Wipe the inside and outside of the appliance with paper towel or soft cloth. The appliance should not be washed in a dishwasher.
3. Do not clean the inside or outside with any abrasive scouring pad or steel wool as this will damage the finish.
4. Do not immerse the appliance in water or any other liquid.
5. Dry all parts well before putting away for storage.





## LIMITED WARRANTY

Unless otherwise prohibited, **MC Appliance Corporation** warrants each **MEAT SLICER MCSFS200SV** to be free from defects in material and workmanship and agrees to remedy any such defect or to furnish a new part(s) (at the company's option) of the unit that fails during the warranty period. **A copy of the dated sales receipt or invoice is required to receive warranty service or a refund.**

**This warranty covers an appliance in use within the continental United States, Puerto Rico and Hawaii. The warranty does not cover the following:**

- Damages due to shipping or improper installation.
- Damages due to misuse or abuse.
- Content losses due to failure of the unit.
- Repairs performed by unauthorized service agents.
- Service calls that do not involve defects in material and workmanship such as instruction on proper use of the product or improper installation.
- Failure of this product if used for other than for its intended purpose.
- Disposal costs for any failed unit not returned to our factory.
- Any delivery costs incurred as the result of a unit that fails to perform as specified.

**This warranty is in lieu of any and all warranties expressed or implied and no representative or person is authorized to assume for us any other liability in connection with the sale of this product. Under no circumstances is the consumer permitted to return this unit to the factory without prior written consent from MC Appliance Corporation.**

Model	Parts & Labor	Type of Service
MCSFS200SV	One-Year	Carry-In

**For Service or Assistance please call**

**888-775-0202**

**Or visit us on the web at [www.magicchef.com](http://www.magicchef.com) to request warranty service**